

*welcome to*

# *Tale of the Whale*

*restaurant*

We know you have numerous dining choices on the Outer Banks and we're delighted that you have come to our restaurant. Our customers frequently ask us to explain the "Tale" of the Whale and we're always happy to oblige.

The Tale of the Whale Restaurant is the legacy of one man, Don Bibey. Having spent his entire professional career in the food industry, Don traveled the world while in the United States Air Force. On his travels, he collected many excellent recipes and ideas intended to enhance the dining experience. In 1980, Don and his wife Carole opened their own restaurant dedicated to a simple principle -

*"To serve good food in ample portions  
with superior service in a comfortable setting"*

Don and Carole chose Whalebone Junction as the perfect location for the pursuit of their dream. No other restaurants were using a whale motif at that time and since Don and Carole were both interested in "saving the whales" the name they chose seemed appropriate. It has been their hope that folks will support the plight of these gentle giants as they continue to be threatened by man.

The Tale of the Whale Restaurant operated successfully for 17 years under Don's guidance and direction until his passing in 1997. Carole continues to uphold the tradition, along with their son Dan and his wife Kathy, out of a strong respect for Don and his high standards of fine dining. Their desire is for The Tale of the Whale to continue to meet Don's ideals for many generations to come.

We hope your dining experience here is a pleasant one and that you will allow us to become part of your family's tradition here on the Outer Banks.

Thank you for dining with us ~  
The Bibey Family & Staff

# White Wines

## -By the Glass-

<b>Sutter Home White Zinfandel (California)</b> <i>Light and sweet.</i>	5	<b>Grand Cru Sauvignon Blanc (California)</b> <i>Grass and herb notes with hints of citrus.</i>	6
<b>Schmitt Söhne Funf Riesling (Germany)</b> <i>Sweet and fruity.</i>	6	<b>Green Truck Organic Sauvignon Blanc (Sonoma)</b> <i>Light fruit and body.</i>	8
<b>Zonin Pinot Grigio (Italy)</b> <i>Light-bodied and dry.</i>	6	<b>Perrin Reserve Blanc (Rhône)</b> <i>Medium-bodied with ripe pear and melon.</i>	8
<b>Danzante Pinot Grigio (Italy)</b> <i>Citrus and green apple with a crisp finish.</i>	8	<b>Estrella Chardonnay (California)</b> <i>Light fruit, dry, with hint of oak.</i>	6
<b>Folonari Moscato (Italy)</b> <i>Spice and florals with sweet ripe fruit.</i>	6	<b>Liberty School Chardonnay (Central Coast)</b> <i>Medium-bodied and dry, with light oak.</i>	8

## -Bottles-

Bin # 1	<b>Sutter Home White Zinfandel (California)</b> <i>Light and sweet.</i>	16	Bin # 9	<b>Grand Cru Sauvignon Blanc (California)</b> <i>Grass and herb notes with hints of citrus.</i>	21
2	<b>Schmitt Söhne Funf Riesling (Germany)</b> <i>Sweet and fruity.</i>	21	10	<b>Green Truck Organic Sauvignon Blanc (Sonoma)</b> <i>Light fruit and body.</i>	30
3	<b>Hopler Riesling (Austria)</b> <i>Semi-sweet and fruity.</i>	40	11	<b>Perrin Reserve Blanc (Rhône)</b> <i>Medium-bodied with ripe pear and melon.</i>	29
4	<b>Estrella Chardonnay (California)</b> <i>Light fruit, dry, with hint of oak.</i>	20	12	<b>Zaca Mesa Viognier (California)</b> <i>Medium-bodied and floral fruit.</i>	44
5	<b>Liberty School Chardonnay (Central Coast)</b> <i>Medium-bodied and dry, with light oak.</i>	30	13	<b>Zonin Pinot Grigio (Italy)</b> <i>Light-bodied and dry.</i>	21
6	<b>Sebastiani Unoaked Chardonnay (Russian River)</b> <i>Fruity and medium-bodied.</i>	40	14	<b>Danzante Pinot Grigio (Italy)</b> <i>Citrus and green apple with a crisp finish.</i>	29
7	<b>Ferrari Carano Reserve Chardonnay (Carneros)</b> <i>Citrus, apple, and pear; smoky cedary finish.</i>	65	15	<b>Banfi San Angelo Pinot Grigio (Italy)</b> <i>Light-bodied and dry.</i>	40
8	<b>Folonari Moscato (Italy)</b> <i>Spice and florals with sweet, ripe fruit.</i>	21			

## -Sparkling-

16	<b>J. Roget Spumante Split (California)</b> <i>Sweet and fruity.</i>	5	19	<b>Mumm Cuvée Napa Brut Prestige (Napa)</b> <i>Medium fruit and dry.</i>	52
17	<b>J. Roget Spumante (California)</b> <i>Sweet and fruity.</i>	23	20	<b>Moët &amp; Chandon Imperial (Champagne)</b> <i>Aromas of fresh bread with honey and citrus flavors.</i>	89
18	<b>Korbel Brut (California)</b> <i>Dry and fruity.</i>	52	21	<b>Dom Perignon (Champagne)</b> <i>Elegant with flavors of peach and berry.</i>	235

*All Vintages Subject to Availability.*

# Red Wines

## -By the Glass-

<b>Harlow Ridge Pinot Noir (California)</b> <i>Light-bodied and dry.</i>	6	<b>Santa Rita Merlot 120 (Maipo)</b> <i>Light-bodied and dry.</i>	6
<b>Firesteed Pinot Noir (Oregon)</b> <i>Spicy, cherry aromas with ripe finish.</i>	9	<b>Kenwood Yulupa Merlot (California)</b> <i>Spice and berry with cinnamon and cherry.</i>	8
<b>Peace Shiraz (Southeast Australia)</b> <i>Medium-bodied and dry.</i>	6	<b>Cypress Cabernet Sauvignon (California)</b> <i>Medium-bodied and dry.</i>	6
<b>Matchbook Syrah (Dunnigan Hills)</b> <i>Full-bodied and dry.</i>	8	<b>Kaiken Cabernet Sauvignon (Argentina)</b> <i>Cedar, plum, and spice with a hint of vanilla.</i>	9
<b>Los Cardos Malbec (Mendoza)</b> <i>Light-bodied and dry.</i>	7	<b>Rex Goliath Free Range Red (California)</b> <i>Blend of Syrah and Zinfandel; berry and spice.</i>	6
<b>Schmitt Söhne Funf Sweet Red (Germany)</b> <i>Rich, ripe flavors of plum and candied cherry.</i>	6		

## -Bottles-

Bin # 22	<b>Harlow Ridge Pinot Noir (California)</b> <i>Light-bodied and dry.</i>	21	Bin # 32	<b>Peace Shiraz (Southeast Australia)</b> <i>Medium-bodied and dry.</i>	25
23	<b>Firesteed Pinot Noir (Oregon)</b> <i>Spicy, cherry aromas with ripe finish.</i>	32	33	<b>Matchbook Syrah (Dunnigan Hills)</b> <i>Full-bodied and dry.</i>	33
24	<b>Wild Horse Pinot Noir (Central Coast)</b> <i>Complex with ripe cherry and Asian spices.</i>	47	34	<b>Penfolds Bin 28 Shiraz (South Australia)</b> <i>Ripe berries on palate and nose with spicy finish.</i>	59
25	<b>Benton Lane Pinot Noir (Willamette Valley)</b> <i>Light-bodied and dry.</i>	52	35	<b>Predator Zinfandel (Lodi)</b> <i>Rich and jammy with ripe blackberry and spice.</i>	40
26	<b>Santa Rita Merlot 120 (Maipo)</b> <i>Light-bodied and dry.</i>	21	36	<b>Chateau de la Chaize Beaujolais (France)</b> <i>Light and fruity.</i>	40
27	<b>Kenwood Yulupa Merlot (California)</b> <i>Spice and berry with cinnamon and cherry.</i>	29	37	<b>Cypress Cabernet Sauvignon (California)</b> <i>Medium-bodied and dry.</i>	21
28	<b>Burgess Merlot (Napa Valley)</b> <i>Scents of black cherry and cocoa with hints of cedar.</i>	54	38	<b>Kaiken Cabernet Sauvignon (Argentina)</b> <i>Cedar, plum, and spice with a hint of vanilla.</i>	32
29	<b>Schmitt Söhne Funf Sweet Red (Germany)</b> <i>Rich, ripe plum and candied cherry.</i>	21	39	<b>Oberon Cabernet Sauvignon (Napa Valley)</b> <i>Full-bodied and dry.</i>	47
30	<b>Los Cardos Malbec (Mendoza)</b> <i>Light-bodied and dry.</i>	26	40	<b>Ruffino Chianti Riserva Duclae Tan (Tuscany)</b> <i>Full bodied with berry, hints of mineral and oak.</i>	55
31	<b>Rex Goliath Free Range Red (California)</b> <i>Syrah and Zinfandel; ripe berry and spice.</i>	21	41	<b>Childress Vineyards Cabernet Franc (North Carolina)</b> <i>Ripe blueberries, dry and full.</i>	40

*All Vintages Subject to Availability.*

# Beers

## Domestic

Miller Lite.....	3.50
Coors Light.....	3.50
Yuengling.....	3.50
Budweiser.....	3.50
Bud Light.....	3.50
Ultra.....	3.50
Blue Moon (Belgian Wheat Ale).....	4.25
Carolina Blonde.....	4.25
Cottonwood IPA.....	4.25
O'Douls (Non Alcoholic).....	3.50

## Imports

New Castle (England).....	4.25
Killian's Red (Ireland).....	4.25
Bass (England).....	4.25
Heineken (Holland).....	4.25
Amstel Light (Holland).....	4.25
Red Stripe (Jamaica).....	4.25
Guinness (Ireland).....	5.00
Corona (Mexico).....	4.25
Corona Light (Mexico).....	4.25
Hefeweizen (Germany).....	4.25

## Non Alcoholic Drinks

Shirley Temple or Roy Rogers.....	2.50
Virgin Frozen Drinks.....	7.00
Spring Water.....	2.00
Perrier.....	2.00
Milk.....	2.00
Fresh Brewed Iced Tea (sweet or unsweet), Hot Tea, Coffee (Regular or Decaf), Pepsi, Sierra Mist, Orange Sunkist, Diet Pepsi, Mt. Dew, Pink Lemonade, Dr. Pepper (free refills)	

## Tale of the Whale Glasses

7.00

# Specialty Drinks

## Flamingo Road

*Our House Special! A creamy mixture of Amaretto, Vodka, Coco Lopez and grenadine. Blended with strawberries and cream.*

**Frozen.....9.50**

## The Killer Whale

*Move over Long Island! Light Rum, Dark Rum, Capt. Morgan, Tequila, Blue Curacao, pineapple juice, and sour mix.*

**On The Rocks.....9.50**

## The Cocoa Peach

*A light refreshing trip to the Tropics. Peach Schnapps, Rum, Coco Lopez, cream, and orange juice.*

**Frozen.....9.50**

## Bushwacker

*Irish Cream, Amaretto, Kahlua, Hazelnut, Dark Rum, Coco Lopez, cream and a sprinkle of nutmeg.*

**Frozen.....9.50**

# Martinis

*Served up in a chilled Martini glass*

## Key Lime Martini

*Stoli Vanil, Midori, Rose's Lime Juice, sour mix, cream and a graham cracker crust rim*

**8.50**

## Death By Chocolate Martini

*Stoli Vanil, Godiva Chocolate Liqueur, cream and a splash of Irish Cream in a chocolate swirled glass.*

**8.50**

## Lemon Drop Martini

*Absolut Citron, Triple Sec, sour mix in a sugar rimmed glass.*

**8.50**

## Pomegranate Martini

*Absolut, Triple Sec, Rose's Lime Juice and pomegranate juice in a sugar rimmed glass.*

**8.50**

## Blue Lagoon

*Absolut Citron, Blue Curacao, white cranberry juice and a splash of Roses lime juice, topped with a lemon!*

**8.50**

## Peach Bum Manhattan

*Jim Beam, Peach Schnapps, white cranberry and a splash of grenadine.*

**8.50**

*All Of Our Dinners Are Prepared To Order. Your Patience Is Greatly Appreciated.  
For parties of 8 or more, an 18% gratuity will be added.*

## *Appetizers*

<b>Blackened Chicken or Fish Bites</b> served with ranch dressing .....	<b>6.95</b>
<b>Shrimp Cocktail</b> served with cocktail sauce .....	<b>7.95</b>
<b>Stuffed Mushrooms</b> fresh mushrooms stuffed with jumbo lump crabmeat, seasoned & broiled...	<b>8.95</b>
<b>Hot Crab Dip</b> made with lump crabmeat and served with toasted pita points .....	<b>11.95</b>
<b>Crab Cake</b> made with lump crabmeat, your choice of fried or broiled .....	<b>10.95</b>
<b>Coconut Shrimp</b> coconut encrusted large shrimp, served with orange dipping sauce.....	<b>8.95</b>
<b>Steamed Shrimp</b> 1/2 lb. of large shrimp, ready to peel .....	<b>8.95</b>
<b>Snow Crab Legs</b> 1 lb. of steamed snow crab legs.....	<b>16.95</b>
<b>Snow Crab Leg &amp; Steamed Shrimp Combination</b> 1 lb. of snow crab legs & 1/2 lb. of shrimp.....	<b>24.95</b>
<b>Fried Oysters</b> .....	<b>8.95</b>
<b>Shrimp and Grits</b> cheesy grit cake with a generous portion of large, sautéed shrimp, topped with an andouille sausage cream sauce .....	<b>8.95</b>
<b>Pork Ribs</b> St. Louis Ribs dry rubbed and glazed with a chipotle BBQ sauce .....	<b>8.95</b>
<b>Calamari</b> served with our spicy sauce .....	<b>8.95</b>
<b>Bruschetta</b> made fresh and served with toasted pita points .....	<b>8.95</b>

## *Soups*

<b>Homemade She-Crab Soup</b> made with fresh jumbo lump crabmeat – a local favorite.	<b>Cup .....8.95</b>	<b>Bowl.....10.95</b>
<b>Homemade Clam Chowder</b> traditional clear broth style chowder with tomatoes and spices to give it our special touch.	<b>Cup .....4.95</b>	<b>Bowl.....6.95</b>
<b>Homemade Shrimp &amp; Lobster Bisque</b> creamy flavorful bisque with pieces of shrimp.	<b>Cup .....6.95</b>	<b>Bowl.....8.95</b>

## *Salads*

<b>Side Salad</b> a medley of fresh greens and fresh vegetables .....	<b>3.95</b>
<b>Sub Caesar</b> caesar salad instead of a side salad with your meal .....	<b>3.00</b>
<b>Caesar Salad</b> crisp romaine lettuce, toasted croutons, parmesan cheese .....	<b>7.95</b>
<b>Add Your Choice of Grilled Chicken, Fish, Fried Shrimp or Fried Oysters</b> ....	<b>11.95</b>
<b>Add Fried or Broiled Crab Cake</b> .....	<b>15.95</b>
<b>House Salad</b> candied pecans, raisins, goat cheese, mixed greens, romaine and fresh vegetables ...	<b>9.95</b>
<b>Add Your Choice of Grilled Chicken, Fish, Fried Shrimp or Fried Oysters</b> ....	<b>13.95</b>
<b>Add Fried or Broiled Crab Cake</b> .....	<b>16.95</b>
<b>Wedge Salad</b> quartered iceberg lettuce, fresh vegetables, bleu cheese dressing and bleu cheese crumbles .....	<b>7.95</b>

*We proudly offer your choice of our very own homemade salad dressings:  
Bleu Cheese, Creamy Balsamic Vinaigrette, Thousand Island, Ranch, Creamy Raspberry Vinaigrette & Caesar  
Also Available: French, Golden Italian or Honey Mustard*

We are proud to serve fresh, local seafood when available.

## *Lighter Fare*

*Smaller portions for smaller appetites*

## *Soup & Salad*

**A Meal in Itself** A house salad with a bowl of your choice of soup ..... **16.95**

## *Fried Seafood*

*Served with side and side salad*

**Fried Shrimp** ..... **15.95**  
**Fried Scallops** ..... **18.95**  
**Fried Flounder** (*small bones may be present*) ..... **15.95**  
**Fried Clam Strips** ..... **14.95**  
**Fried Oysters** ..... **16.95**  
**Fried Popcorn Shrimp** ..... **14.95**

## *Broiled & Grilled Seafood*

*Served with side and side salad*

**Broiled Shrimp** ..... **15.95**  
**Broiled Scallops** ..... **18.95**  
**Broiled Flounder** (*small bones may be present*) ..... **15.95**  
**Grilled Fish** ..... **15.95**

## *Pastas*

*Served with side salad*

**Pasta with White Sauce** ..... **15.95**  
**Pasta with Red Sauce** ..... **15.95**  
**Sundried Tomato Pesto Pasta** ..... **15.95**  
**Pasta Primavera** ..... **17.95**  
**Add Chicken** To any of the above pastas ..... **21.95**

## *Chicken & Steak*

*Served with side and side salad*

**Grilled Chicken Breasts** ..... **15.95**  
**Fried Chicken Tenders** ..... **13.95**  
**Steak** An 8oz. cut grilled to your specifications ..... **17.95**

*We are proud to serve fresh, local seafood when available.*

## *Little Whalers*

*CHILDREN UNDER 12  
Served with side or side salad.*

<b>Chicken Breast Pieces</b> .....	<b>6.95</b>	<b>Pasta with Red Sauce</b> .....	<b>6.95</b>
<b>Cheese Pizza</b> .....	<b>6.95</b>	<b>Pasta with White Sauce</b> .....	<b>6.95</b>
<b>Clam Strips</b> .....	<b>6.95</b>	<b>Pasta with Seafood or Chicken</b> .....	<b>12.95</b>
<b>Steak 8 oz. cut</b> .....	<b>13.95</b>	<b>Popcorn Shrimp</b> .....	<b>6.95</b>

## *Steamed Seafood*

*Served with side and side salad*

<b>Snow Crab Legs</b> Two pounds of snow crab legs served with drawn butter and lemon.....	<b>31.95</b>
<b>Spiced Steamed Shrimp</b> One pound of large shrimp steamed to perfection.....	<b>19.95</b>
<b>Whole Stuffed Lobster</b> Fresh whole lobster stuffed with lump crab meat .....	<b>28.95</b>

## *Vegetarian Offerings*

*Served with side salad*

<b>Pasta with White Sauce</b> Creamy white sauce over pasta .....	<b>15.95</b>
<b>Pasta with Red Sauce</b> Traditional marinara sauce over pasta .....	<b>15.95</b>
<b>Sundried Tomato Pesto Pasta</b> Delicious sundried tomato pesto cream sauce over pasta .....	<b>15.95</b>
<b>Mediterranean Pasta</b> Our famous Mediterranean sauce served over pasta .....	<b>17.95</b>
<b>Pasta Primavera</b> fresh vegetables in a creamy white sauce over pasta .....	<b>17.95</b>
<b>Add Chicken</b> To any of the above pastas .....	<b>21.95</b>

## *For Senior Citizens*

*For those 65 and older, we kindly offer a 10% discount on any adult entrée.*

Please ask your server before ordering • Not to be combined with any other discounts or offers.

*We are proud to serve fresh, local seafood when available.*

## *Fried Seafood*

*Served with side and side salad.*

<b>Oysters</b> .....	<b>20.95</b>
<b>Shrimp</b> .....	<b>20.95</b>
<b>Scallops</b> .....	<b>25.95</b>
<b>Filet of Flounder</b> ( <i>small bones may be present</i> ).....	<b>20.95</b>
<b>Combination Platter</b> Shrimp, scallops, oysters, crab cake and flounder. (No substitutions please)...	<b>24.95</b>
<b>Create Your Own Combination</b>	
Shrimp, scallops, oysters, crab cake, flounder, popcorn shrimp or clam strips	
<b>Your Choice of Two</b> .....	<b>23.95</b>
<b>Your Choice of Three</b> .....	<b>24.95</b>
<b>Homemade Crab Cakes</b> Two delicious crab cakes, mildly seasoned & fried to a golden brown.	
We only use lump crab meat, no added filler.....	
	<b>26.95</b>
<b>Popcorn Shrimp</b> .....	<b>19.95</b>

## *Broiled Seafood*

*Served with side and side salad.*

<b>Sea Scallops</b> .....	<b>25.95</b>
<b>Sautéed Jumbo Lump Crab Meat</b> .....	<b>26.95</b>
<b>Shrimp</b> .....	<b>20.95</b>
<b>Filet of Flounder</b> ( <i>small bones may be present</i> ).....	<b>20.95</b>
<b>Combination Platter</b> Shrimp, scallops, crab cake and flounder. No substitutions please.....	<b>24.95</b>
<b>Create Your Own Combination</b>	
Jumbo lump crab meat, shrimp, scallops, crab cake or flounder.	
<b>Your Choice of Two</b> .....	<b>23.95</b>
<b>Your Choice of Three</b> .....	<b>24.95</b>
<b>Homemade Crab Cakes</b> Two delicious crab cakes, mildly seasoned & broiled.	
We only use lump crab meat, no added filler .....	
	<b>26.95</b>

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## *House Specialties*

*Pasta dishes served with a side salad.  
All others served with side and side salad*

- Mediterranean Pasta** Pasta tossed in our very own Mediterranean sauce with artichoke hearts, sundried tomato pesto, black olives, red onions and balsamic vinegar topped with feta cheese .....**17.95**  
**Add Chicken**—Two skinless, boneless chicken breasts marinated in herbs and spices and then charbroiled.**22.95**  
**Add Seafood**—Shrimp, lump crabmeat and scallops .....**25.95**
- Stuffed Flounder** Jumbo lump crab meat surrounded by fresh filet of flounder en casserole, broiled and topped with a lobster cream sherry sauce .....**25.95**
- Crab Meat and Shrimp Au Gratin** A combination of jumbo lump crab meat and fresh shrimp in our own special au gratin sauce seasoned with herbs and spices, topped with cheese and broiled to perfection... **25.95**
- Crab Imperial** Jumbo lump crab meat seasoned with minced green pepper, onion, a special blend of herbs and spices, topped with lemon sauce ..... **25.95**
- Shrimp and Grits** Three cheesy grit cakes and a generous portion of large, sautéed shrimp, topped with an andouille sausage cream sauce..... **23.95**
- Pasta Nova** A wonderful combination of fresh Salmon and lump crab meat, sautéed in a sundried tomato cream sauce. Served over pasta ..... **24.95**
- Chef's Duo** A special combination of two broiled fish topped with jumbo lump crabmeat and lightly covered with a lobster cream sherry sauce..... **25.95**
- Tale of the Whale Pasta**  
**With Seafood**—Take a generous portion of pasta, add marinara or creamy white sauce blended with mild cheese and add your choice of one (1) or two (2) (lump crabmeat, shrimp, scallops). Top with Parmesan cheese if you wish and you have a delightful treat ..... **25.95**  
**With Chicken**—Served with red or white sauce.....**22.95**
- Salmon Special** A large portion of fresh salmon topped with jumbo lump crabmeat and covered with a lobster cream sherry sauce .....**25.95**
- Garlic Shrimp** A generous portion of large shrimp, sautéed with garlic, butter, lemon juice and special seasonings .....**23.95**
- Coconut Shrimp** Coconut encrusted large shrimp served with our orange sauce for dipping .....**23.95**

All of our steaks are USDA choice or higher. All Beef & Grill Entrees served with side and side salad.  
We are proud to serve fresh, local seafood when available.

## *Prime Rib, Steak and Ribs*

**Prime Rib** Beef served with au jus or horseradish. Limited availability

12 oz. cut ..... 21.95  
16 oz. cut ..... 26.95

**Filet Mignon**

6 oz. .... 22.95  
8 oz. .... 26.95

**Steak of the Day** changes daily, ask your server ..... **Market Price**

**Snow Crab Legs & Steak** one pound of snow crab legs and an 8 oz. steak ..... 32.95

**Pork Ribs** dry rubbed and glazed with a chipotle BBQ sauce ..... 23.95

**Steak & Ribs** 8 oz. steak and a half rack of ribs ..... 25.95

**Steak, Chicken & Ribs** the ultimate meat lover's choice ..... 27.95

## *Mixed Grille*

A great combination of marinated boneless and skinless chicken breast, marinated fresh fish and 8 oz. steak all charbroiled – You'll love this dish.

28.95

## *Steak and Fish*

Grilled and marinated fish with a charbroiled 8 oz. steak.

27.95

## *Grilled Fish*

A large portion of grilled, marinated fish.

25.95

## *Make Your Own Surf and Turf*

Take our popular charbroiled 8 oz. steak combined with your choice of fried or broiled seafood  
(Example: steak and broiled or fried shrimp)

26.95

*NOTE: Excludes lobster or house specialties.*

## *Side Items*

Extra Bread ..... 2.00  
Extra Side Dish ..... 2.95  
Extra Plate (Includes Side Dish & Side salad) ..... 6.95